

ROSATO

APPELLATION	Toscana Rosato IGT
GRAPES VARIETY	Sangiovese 100%
VINEYARDS	Casalchino and Ghinzano
SOIL	Medium-textured soil, rich in limestone rocks
ALTITUDE	410 m a.s.l.
YIELD	6 tons/hectare
AGE OF THE VINES	13 years old
HARVEST	Manual, beginning of September.
WINEMAKING	<p>The whole grapes macerate in the press for a few hours at low temperature to extract aromatic precursors and get the right color.</p> <p>This is followed by soft pressing, static decantation of the juice and the first racking to clarify the juice. Then the alcoholic fermentation takes place at a temperature of 16°C for about 2 weeks.</p>
FINING	<p>At the end of the fermentation, the wine is racked to remove the heavier lees. This is followed by an elevation period on the fine lees of about 5 months.</p>
TASTING NOTES	<p>Flavors of juicy red berries, with hints of peach, aromatic herbs such as sage, rosemary, thyme and floral perfumes of wild roses.</p> <p>Its crisp acidity and subtle minerality make it vibrant and refreshing.</p>
ALCOHOL	12,5% Vol



Fattoria La Torre